

EUROPEAN PATENT OFFICE

Patent Abstracts of Japan

PUBLICATION NUMBER : 04356169
PUBLICATION DATE : 09-12-92

APPLICATION DATE : 29-05-91
APPLICATION NUMBER : 03226638

APPLICANT : AJINOMOTO CO INC;

INVENTOR : YAMANAKA FUSAKO;

INT.CL. : A23L 1/307 A21D 2/18 A23C 15/16 A23C 19/076 A23D 7/00 A23D 9/00 A23G 1/00
A23G 3/00 A23G 9/02 A23L 1/03

TITLE : FOOD CONTAINING FRUCTOSE POLYMER

ABSTRACT : PURPOSE: To obtain the subject food having excellent gelling characteristics, etc., and containing little oil and fat, sugar, etc., from a food compounded with a gelling raw material, a low-calorie sugar and oil and fat by substituting the gelling raw material, the low-calorie sugar and the oil and fat of the food with a fructose polymer.

CONSTITUTION: The objective food is prepared by using a food (e.g. cream, ice cream, chocolate, bread and sausage) compounded with one or more kinds of a gelling raw material and/or a thickener (e.g. gelatin, gum and starch), a low-calorie sugar, a sweetener having high sweetness (preferably aspartame) and oil and fat (e.g. fresh cream, cream cheese and butter) as starting raw material and substituting a part or total of the gelling raw material, the low-calorie sugar and the oil and fat of the starting food with a fructose polymer (composed mainly of a polymer containing fructose bonded to the fructose- residue of sucrose through β -2,1 bond and having a molecular weight of preferably 10,000 to 15,000,000).

COPYRIGHT: (C)1992,JPO&Japio